



2020 GEWÜRZTRAMINER

CGT “SMALL LOT” wines are stylistic winemaker creations shaped by the growing season, fruit-style, specific vineyard blocks, or simply a seasonal inspiration. They’re small production, high-quality and individualistic wines meant to be enjoyed with great foods.

TASTING NOTES

This robust and aromatic white wine was made with just a touch of sweetness. It offers fresh citrus, rose petal, and ripe melon flavors matched with earthy-mineral hints, perfectly suited for spicy and assertive foods. Pair with exotic dishes such as Indian curry, Sichuan spice, Middle Eastern cuisine or grilled root vegetables.

WINEMAKER NOTES

We selectively hand-picked the grapes and traditionally pressed. It was cold-settled then inoculated with a strain of German yeast known to enhance fruit character. Half the juice was placed in seasoned Acacia barrels and allowed to ferment and age for 8-months to preserve spice, citrus, and floral notes. The remaining juice was slow fermented in stainless steel at a very cool temperature to maintain aromatics, fruit character and mineral qualities. The finished wine was blended with a light touch of natural sweetness to enhance flavor and mouthfeel.

TECHNICAL DATA

Appellation:	Old Mission Peninsula
Production:	250 cases [12-750 ml.]
Alcohol content:	12.5% ABV
Harvest date:	October 30, 2020
Harvest sugar:	21.5° Brix
Residual sugar:	1.4° Brix
Bottling date:	July 20, 2021
Winemaker:	Bernd Croissant & Kurtis Berry
UPC Code:	083161-20212 4